

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ 2-HF (501-2) ☐ 4-HF (501-4) ☐ 6-HF (501-6)
☐ 3-HF (501-3) ☐ 5-HF (501-5)

DIMENSIONS:

- 2-HF (501-2) - 36"H x 28"D X 32"L
- 3-HF (501-3) - 36"H x 28"D X 46"L
- 4-HF (501-4) - 36"H x 28"D X 60"L
- 5-HF (501-5) - 36"H x 28"D X 74"L
- 6-HF (501-6) - 36"H x 28"D X 88"L

ELECTRICAL

- Two, three and four well units are available 120 volts
- All units available in 208 or 240 volt, single- phase standard
- Eight foot electrical cord and plug
- Some options or accessories may not be available with certain voltages

COMMON OPTIONS

- Tray slides
- Protector guards
- Hinged or sliding doors
- See reverse side for additional options

WARRANTY

- One year parts and labor. Warranty is detailed on inside front cover of the price list.



Elite 4HF shown with optional SCB, SRTS, CPGC and Laminated finish

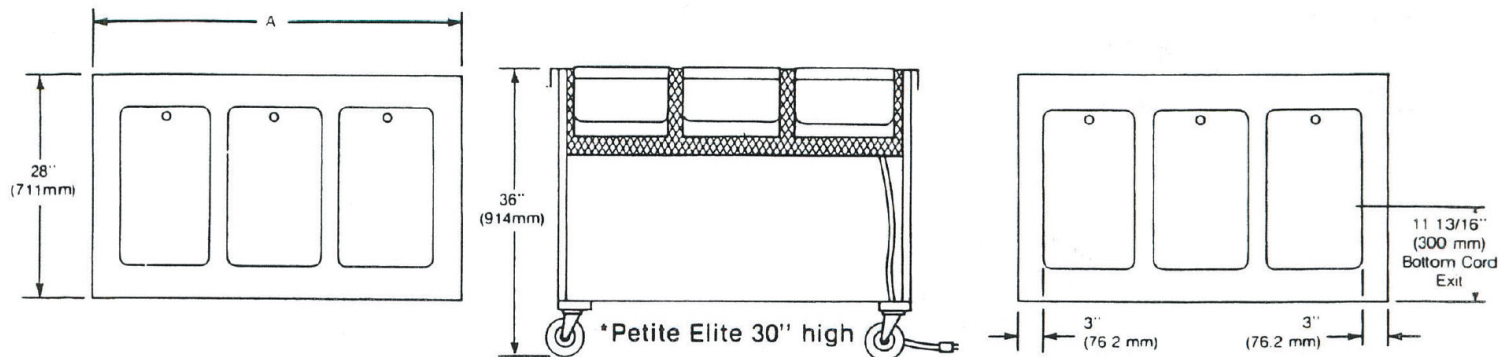
The versatile modular design of the Elite 500 Serving System Hot Food units allows you to customize your cafeteria or a buffet line-up. Elite 500 units are compatible and will interlock with other Elite 500 units. This design allows the units to be disconnected for cleaning under the serving line. With Elite 500 you choose only the options and accessories that you want and need for your line-up.

Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept "out of the Danger-Zone." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "Danger Zone."

With FoodSafe hot food stays above 140F longer and cold food is kept below 40F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

STANDARD FEATURES

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- 14-gauge stainless steel legs
- 18-gauge stainless steel bottom shelf, open control side
- Open control side for additional storage capacity
- 20-gauge stainless steel end and front panels are attached to legs
- 20-gauge stainless steel bottom-mounted wells, 6-1/2" deep with covered corners
- 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around
- 1000 watt tubular heating element for each well is individually and thermostatically controlled
- Wells can be run wet or dry
- 5" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other Elite 500 units.
- Drain valve exits operator's left side as standard.
- Drain valve is 3/4" FPT.
- Common drains and manifolds



Model #	# of Wells	A	Watts	120V	Amps 208V	240V	NEMA Cap Number			Ship Wt. (lbs)
							120V	208V	240V	
2-HF (501-2)	2-Well	32"	2000	16.7	9.6	8.3	5-30P	6-15P	6-15P	300
3-HF (501-3)	3-Well	46"	3000	25	14.4	12.5	5-50P	6-15P	6-15P	310
4-HF (501-4)	4-Well	60"	4000	33.3	19.2	16.7	5-50P	6-30P	6-30P	335
5-HF (501-5)	5-Well	74"	5000	n/a	24	20.8	n/a	6-30P	6-30P	375
6-HF (501-6)	6-Well	88"	6000	n/a	28.8	25	n/a	6-50P	6-50P	400

Spacing between wells is 2". Floor clearance of unit is 6-1/4". Clearance height of open under storage is 17-3/4". Open under storage widths are 22-3/16", 36-3/16", 50-3/16", 64-3/16", and 78-3/16".

DIMENSION ADDITIONS FOR OPTIONS

- Add 23-3/4" to height for buffet protector guard
- Add 14" to height for cafeteria protector guard
- Add 22-3/4" to height for double display shelf
- Add 8" to width for cutting board
- Add 12-3/4" to width for solid ribbed tray slide
- Add 12-1/2" to width for 3-bar tray slide

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

Part #	Description	Part #	Description
□ 3BTS	3-Bar Tray Slide 12.75	□ CPGL	Cafeteria protector guard with incandescent lights
□ 3BTS	3-Bar Tray Slide 12.75	□ DOUT	Duplex Outlet (120V, 15 AMP)
□ BDD	Buffet double display two-sided protector guard	□ FF	Fill Faucet
□ MCB	Cutting Board Maple - 8	□ FLP	Filler strips
□ PPC	Pizzazz Powder Coating	□ FPB	Full perimeter bumper
□ BEG	Buffet end guards, right or left	□ FRMA	Formica laminate finish
□ BPG1	Buffet single side protector guard (no heat or lights)	□ HD	Hinged doors with solid bottom
□ SCB	Cutting Board Stainless - 8	□ INT	Intermediate shelf
□ BPG1C	Buffet Style Classic Single Sided protector guard	□ MBS	18" maple end bread shelf; left, right - flush with top
□ SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel	□ MCB	Cutting Board Maple - 8
□ BPG1FL	Buffet single side protector guard with fluorescent lights	□ SBS	18" stainless steel end bread shelf; left, right - flush with top
□ BPG1IL	Buffet single side protector guard with incandescent lights	□ SCB	Cutting Board Stainless - 8
□ BPGC	Classic protector guards	□ SCPGC	Cafeteria Style Classic Single protector guards
□ CEG	Cafeteria end guards, right or left	□ SD	Sliding doors with solid bottom
□ CPG	Cafeteria protector guard (no heat or lights)	□ SKR	Skirting
□ CPGC	Cafeteria Style Classic Single protector guard	□ SSL	Legs in lieu of casters
□ CPGFL	Cafeteria protector guard with fluorescent lights		